

Sunday



WHILST YOU WAIT

homemade focaccia ve olive oil & balsamic	5.80	house marinated olives ve/gf olive oil, garlic, chilli, lemon & herbs	5.70
padron peppers v/ve*/gf* garlic aioli	5.70	panko-crumbed fried oysters gf* wasabi mayo & pickled ginger	each 3.50 1/2 dozen 19.00

STARTERS

moules vadouvan gf* fresh mussels steamed in a light curry sauce finished with cream, served with focaccia	11.00/ 21.00 Large with fries	baby octopus & cucumber salad gf* fried baby octopus and cucumber in a garlic, chilli and black rice vinegar dressing	11.50
fennel, citrus & stracciatella v/gf creamy stracciatella topped with shaved fennel, blood orange and bergamot	12.00	charred little gem with pancetta gf lightly warmed and charred lettuce topped with pancetta and pangrattato, served with sauce gribiche	9.90
swede & potato pavé with haggis gf* pressed swede & potato terrine, haggis bon-bon and whisky butter sauce	10.50	wild mushroom parfait ve/gf*/n roasted wild mushroom parfait, onion chutney & toasted focaccia	9.90

ROASTS

our roasts come with a Yorkshire pudding, roasted seasonal vegetables, greens, roast potatoes and plenty of gravy served family style

sirloin of beef gf* chimichurri	22.50	half-chicken gf* tomato chutney	21.00
Pork loin gf* apple purée	21.50	mushroom wellington v/ve* beetroot purée	18.00
mixed meat roast gf* beef, chicken and pork	28.00	childrens roast (U12s) v*/ve*/gf*	12.90

MAIN COURSE

Plough cheeseburger two 3oz patties, shredded lettuce, salted onion, cheese singles and pickled tomato chutney in a brioche bun with seasoned fries	18.50 extra patty 4.00	beer-battered fish beer-battered haddock, hand-cut chips, crushed peas, curry sauce and tartare	18.50
Plough Caesar cos, soft-boiled egg, crispy Parma ham, anchovies, focaccia crisps, Caesar dressing and Parmesan	16.90	burnt aubergine & chickpeas v/ve*/gf/n smoky burnt aubergine, harissa hummus, toasted chickpeas topped with dukkah & zhoug	17.90
fine bean & goats curd salad ve/gf beans, roasted peppers, capers and goats curd with a lemon and herb dressing	17.00	pasta of the day please ask your server	POA
add chicken to either salad	4.00	fish of the day please ask your server	POA

SIDES

roast potatoes ve/gf	5.00	hand-cut chips v	4.50
mashed potato v/gf	5.00	Plough seasoned fries v/gf*	4.50
roasted vegetables & greens ve/gf	5.00	pork crackling gf	5.00
cauliflower cheese v/gf	6.50	Caesar salad	6.00

Please let us know of any allergies or dietary requirements before you order.

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (n) CONTAINS NUTS (*) CAN BE MADE

All tables will incur a discretionary 10% service charge, which is distributed directly to our team. VAT is included at the standard rate.



THE PLOUGH
COTON

Celebrate life's moments

Looking for the perfect venue for your special occasion? We are the ideal setting for weddings, wakes and private events - catering for everything from small, intimate gatherings to large festive celebrations.

Please email: info@theploughcoton.co.uk

or call:

01954 210489

Set Lunch Menus

Tuesday to Friday from 12noon until 3pm we offer a set lunch menu.

2 courses £19 / 3 courses £25.50

(Our A la carte menu is also available)

Happy Hour

Come join us Tuesday to Friday from 3pm until 6.30pm

Classic cocktails 2 for £14 ~ £5 a pint on selected beers

T&Cs apply

Follow us on our social media accounts for promotions and special events throughout the year. @theploughcoton

